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FISH AND WILDLIFE SERVICE

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FOR FOOD EDITORS

FWS ISSUES NEW SHRIMP COOKERY BOOKLET

A new publication, How to Cook Shrimp, containing 14 pages of choice recipes which were developed and kitchen-tested by the home economists of the Fish and Wildlife Service, was announced for release today by the Service.

The tender and white-meated shrimp is rated as one of our most popular shellfish. As a result of modern fishery and marketing methods, it is available—fresh, frozen, cooked, and canned—in all parts of the country.

The various kinds of shrimp marketed in the United States are the common or "white" shrimp, which is a greenish gray when caught; the brown or Brazilian shrimp, which is brownish red in its raw state; the pink or coral-colored shrimp; and the Alaska and California varieties, which vary in color and are relatively small. Although shrimp range in color from greenish gray to brownish red when raw, they differ little in appearance and flavor when cooked. Raw shrimp are often called "green shrimp" in the retail stores.

Most shrimp marketed in the United States are sold fresh or frozen. Recently consumer-sized packages of frozen shrimp have become available in a number of sizes from 5 ounces to 1 pound.

Another recent development is the breaded shrimp which has been peeled, cleaned, and breaded, ready for frying.

Generously illustrated, How to Cook Shrimp, is No. 7 in the Service's Test Kitchen Series of fish cookery publications. It may be obtained for 15 cents from the Superintendent of Documents, Government Printing Office, Washington 25, D. C.

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